



# Stella Bella, Cabernet Sauvignon, Margaret River, Australia, 2020

## Producer Profile

This boutique winery in the heart of Margaret River creates idiosyncratic named ranges like Suckfizzle in a low interventionist and organic way keeping their approach as simple as possible to allow their cherished vineyards to show their quality.

It is not merely in the names where these wines are memorable, as once you have tasted them you will see why Luke Jolliffe, the winemaker, continues to receive recognition and awards from around the world for wines that have that wonderful Margaret River restraint and elegance, but are bound together with a fruit purity that makes them delectable.

## Viticulture

Their philosophy regarding viticulture is simple, and that is to operate in a manner that consciously respects the vineyards that they tend as well as the local environment. Minimal chemical inputs and fertilisers are used along with minimal intervention as - aiming for vine balance. Stella Bella are acutely aware of the environmentally pristine nature of this part of the world and manage their vineyards accordingly.

## Winemaking

The Cabernet is harvested at optimum fruit ripeness to enhance the violet perfume and red and blue fruit character of southern Margaret River. The fruit is handled gently, with minimal maceration to ensure whole berries and a pseudo carbonic maceration. After cold soaking, we ferment at warm temperatures of approx. 28 degrees and press based on fruit aroma, extraction and our desired mouthfeel. Maturation in small format French oak barriques for up to 12 months, where the toast and forest is carefully selected based on its suitability for each vineyards fruit aroma and flavour profile.

## Tasting Note

Abundant aromas of raspberries, cranberry and fresh plums spring from the glass in an alluring perfume, supported by delicate hints violet and graphite. A medium bodied wine that is pretty, supple and salivating. Vibrant flavours of red currant and fresh cranberry are complimented by hints of satsuma plum and delicate notes of vanillin from French Oak. Focused, ripe tannins deliver length and a salivating finish.

## Food Matching

Ideal with barbecued veal, lamb rack or Manchego cheese.



Product code: 8354

## Technical Details

### Varieties:

Cabernet Sauvignon 91%  
Malbec 9%



**ABV:** 14.3%

**Closure:** Screw cap

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

### Oak Ageing

**Time:** 12 Months

**Type:** French oak

**% wine oaked:** 100

**% new oak:** 33

[Order online](#) or email [orders@alliancewine.com](mailto:orders@alliancewine.com)